





APPETIZERS

PORTS OF CALL PU PU PLATTER (for 2) - Served on a lazy susan with a small hibachi stove. Consists of BO BO, MINIATURE EGG ROLLS, TREASURE MOONS, MAKI MAKI, PUFFED SHRIMPS, HAWAIIAN RIBS AND BORA MIKI.

4.95

BORA MIKI Tenderloin of beef basted with ginger sauce, barbecued and served on a miniature spear.

1.75

BO BO Spiced meatball, a Gourmet's delight.

1.35

SHA SIU Thin strips of barbecued pork, an Oriental favorite.

1.75

AKU AKU CHICKEN Barbecued chicken with a Polynesian flair.

2.25

DRUMS OF HEAVEN Tender chicken drum sticks fried to a golden brown, served with sweet and sour sauce and sesame seeds.

2.45

FRIED WON TON Chinese ravioli fried to a crisp brown, and served with a pungent sauce.

1.50

BAR B Q CHICKEN WINGS Tender chicken wings saute in a light candied garlic sauce.

2.45

MAKI MAKI Spiced chicken livers and water chestnuts wrapped in bacon.

1.35

CRAB ROLL Delicate bits of crab meat in a crispy egg roll shell.

1.65

EGG ROLL A far eastern favorite consisting of diced shrimps, sha siu and seasoned fresh vegetables.

.95

HAWAIIAN RIBS The finest back ribs marinated in a special sauce and roasted in the barbecue pit.

2.35

PUFFED SHRIMPS Fresh prawns dipped in batter and fried to a golden brown.

1.95

RIBS BALI HAI Tender spareribs saute in a candied garlic sauce.

2.75

TREASURE MOON Egg roll paste stuffed with tidbits of shrimps and seasoned vegetables and served with sesame seeds and pungent sauce.

1.65

FROM THE COLD PANTRY

FRESH JUMBO SHRIMP COCKTAIL

1.65

CHILLED TOMATO JUICE

.30

AVOCADO PEAR WITH CRABMEAT

1.85

FRESH FRUIT COCKTAIL with a Polynesian flair.

1.00

SOUPS

YETCAMEIN	Egg noodles, with barbecued pork.	.85
HEART OF GREEN	Garden fresh Chinese greens flavored with barbecued pork.	.75
SPRING FLOWER	Diced mushrooms, water chestnuts and egg.	.75
SHA-SIU WON TON	Cantonese kreplach (meat ball in egg paste.)	.85
SEAWEED	Treasure of the sea flavored with mushrooms, water chestnuts, pork and egg.	.75
PORTS OF CALL	Golden brown long grain patina rice and diced chicken.	.80

VEGETABLES

ASPARAGUS	with butter cream sauce.	.75
BROCCOLI	with butter cream sauce.	.75
FRESH BEAN SPROUTS		1.25
CHINESE MIXED GREENS		1.45
BABY PEA PODS		1.85
FRIED SLICED MUSHROOMS		1.00
WATER CHESTNUTS, BAMBOO SHOOTS AND PEA PODS		1.85
BALI HAI POTATOES		.75

SALADS

HEART OF LETTUCE		.75
MIXED GREEN		.75
SLICED TOMATOES		.75
WATERCRESS		.75
LIMESTONE		1.00
BALI HAI FRUIT SALAD BOWL		2.25
LESLIE SALAD BOWL	Tossed salad with julienne of barbecued pork and chicken.	2.25
HALF AVOCADO TAHITIAN	Avocado garnished with crabmeat.	2.45

Choice of French, Italian, Thousand Island or Roquefort dressing.

FROM THE CHARCOAL BROILER

LAMB CHOPS	Double thick French lamb chops with rings of Hawaiian pineapple.	4.50
FILET MIGNON	Select centre cut of beef tenderloin	5.25
NEW YORK SIRLOIN	From choice quality aged beef.	5.25
SALMON CHUNKING	Broiled fresh Gaspé salmon.	2.85
LOBSTER	Broiled live Nova Scotia lobster, island style.	5.25
LOBSTER TAILS	Imported lobster tails with drawn butter.	4.75
CHOPPED SIRLOIN	Freshly ground choice beef seasoned to perfection.	3.95

Served with Bali Hai Potatoes or Fried Rice.

FLAMBÉ DISHES

CHICKEN MANOA LOA	Spiced filet of chicken served in a flaming sauce.	3.75
TONGA PORK FLAMBÉ	Tenderloin of pork marinated and served on a flaming skewer.	4.25
BALI HAI SHISHKABOB	Our Polynesian version of delicate pieces of filet mignon, marinated and interwoven with mushrooms and green onion.	4.95
ALASKA KING CRAB	A delicacy - broiled and saute in lemon garlic butter.	4.25

MADRAS CURRY

CURRIED CHICKEN	White and dark meat of chicken blended with the finest spices of the Far East.	3.50
CURRIED SHRIMPS	Jumbo shrimps from Louisiana are featured in a delicate curry sauce.	3.75
CURRIED CRAB MEAT	Alaska King Crab blended with our special curry sauce.	4.00
CURRIED LOBSTER	Tender imported lobster tails served in the finest manner of the Far East.	4.75

CONDIMENTS SERVED WITH CURRY DISHES
Raisins, shredded coconut, mango chutney, roasted almonds, fine cut green onions and crisp fried rice noodles.

POULTRY

POLYNESIAN CHICKEN

Sliced breast of chicken, special ham and black mushrooms. 3.10

CHICKEN HONG KONG

White meat of chicken dipped in batter and stuffed with ham, served over a bed of fresh vegetables. 3.10

CHICKEN HATIL CHOW

Sliced breast of chicken prepared with garden fresh vegetables. 2.85

CHICKEN HILO

Cubed chicken with water chestnuts, bamboo shoots and black mushrooms. 2.95

CHICKEN LILYKON

Special cut chicken with lily flower, imported mushrooms, water chestnuts and bamboo shoots. 3.35

CHICKEN TAIWAN

Diced chicken and garden fresh vegetables, topped with roasted almonds. 2.95

CHICKEN MOLOKAI

Thin sliced chicken with mushrooms and fresh vegetables. 2.85

CHICKEN MANUU

Fresh egg noodles, pan browned and lightly tossed with fine cut vegetables, strips of chicken and mushrooms and accented with sesame seeds. 2.85

CHICKEN HALE KON

The ingredients of this favorite are similar to the above with the exception that the blend of chicken is served on a bed of golden crips noodles. 2.85

CHICKEN TAHITI

Bits of chicken dipped in egg batter and blended with pineapple, sweet and sour sauce. 2.95

CHICKEN Taisee Sai Kwan

The delicate flavour of lichee fruit is blended with chicken in a delightful combination. 2.85

CHICKEN PEA POD

Tender sliced chicken with baby peapods and water chestnuts. 2.95

LANAI GUY KEW

Tender cubed lightly breaded chicken saute with mushrooms and fresh vegetables. 3.25

DUCK SINGAPORE

Boneless pressed duck delicately crisped, topped with wild plum sauce and crushed almonds. 2.60

DUCK MACAO

Boneless pressed duck with fresh vegetables and black mushrooms. 3.10

SEAFOOD

LOBSTER FIJI

Lobster tail cut in small morsels and cooked in an egg sauce. 3.75

LOBSTER KAUAI

Lobster tails, water chestnuts and green onions blended in an unusual fashion. 3.85

LOBSTER KWONGTON

Live lobster cut in small pieces, cooked in the shell with egg and bean sauce. 5.25

SHRIMP CANTON

Fresh breaded shrimps with green peppers and pineapple with a sweet and sour sauce. 2.95

GUAYMAS SHRIMPS

Sliced fresh shrimps with an imported seafood sauce from the Far East. 3.10

SHRIMP TAIWAN

Bamboo shoots, mushrooms, water chestnuts, celery, almonds and fresh shrimps blended together. 2.95

YEE PEN BEAN SPROUTS

Filet of sliced pickerel saute with bean sprouts. 2.85

SUBGUM SWEET AND SOUR PICKEREL

Thinly sliced boneless filet of fried pickerel topped with a sweet and sour sauce and pake sweet vegetables. 3.35

LOUISIANA SHRIMP TAI SEE

Jumbo shrimps saute in an egg sauce served over a bed of vegetables. 3.25

STUFFED BUTTERFLY SHRIMPS

Jumbo shrimps stuffed and dipped in water chestnut flour and pan fried to a golden brown. 3.75

KING CRAB PAUL

Shelled Alaska King Crab blended with fresh shrimps, water chestnuts and green onions and cooked in a polynesian garlic sauce. 4.75

BEEF

BEEF DRAGON

Tender cubes of beef with water chestnuts, bamboo shoots, black mushrooms and baby peapods. 3.35

GINGER BEEF

Strips of beef tenderloin prepared with oyster sauce and carefully flavored with fresh ginger roots. 3.25

BEEF SOYA

Strips of beef tenderloin with bamboo shoots and onions, cooked in soya sauce. 2.85

BEEF HATIL CHOW

Same ingredients as chicken hatil chow with the exception of sliced beef instead of chicken. 2.85

BEEF MIKI

Cubes of tender beef with green peppers, onions and garlic in a polynesian sauce. 2.95

BEEF PEA POD

Tender sliced beef with fresh baby peapods and water chestnuts. 2.95

BEEF FAR EAST

Tenderloin thinly cut, cooked with mushrooms in a delicate manner. 3.25

BEEF KO KO HEAD

Thinly sliced tenderloin of beef with fresh broccoli and mushrooms. 2.95

PORK

PORK SIAM

Sliced pork, with imported mushrooms and peapods. 3.10

PORK TAIWAN

Diced barbecued pork with cubed fresh vegetables and roasted almonds. 2.95

PORK HAKI

Tender barbecued pork, chicken livers and garden greens. 2.75

PORK PEA POD

Sliced pork prepared with fresh baby peapods and water chestnuts. 2.95

PORK CANTON

Pork meat ball with green pepper and pineapple mixed in a sweet and sour sauce. 2.65

RIBS TAHITI

Tender spareribs in egg batter, served in a sweet and sour sauce with green pepper and pineapple. 2.75

PORK SAI KWAN

Juicy sliced pork with lichee fruit and pake mixed sweet vegetables. 3.10

BARBECUED PORK WON TON

A blend of barbecued pork and fresh shrimps with mushrooms and fresh vegetables surrounded with fried crisp won tons. 3.35



Your enjoyment of Bali Hai Polynesian food is our main concern. Your captain will be pleased to assist you in the proper selection. Appropriate imported and domestic wine and champagne selections are available.



ORIENTAL OMELETTES

FOO YONG - CHICKEN OR PORK

The omelette of the Far East with sliced vegetables. 2.10

FOO YONG SHRIMP

Thinly sliced shrimps with fresh vegetables cooked in the oriental style omelette. 2.35

FOO YONG HAWAII

Finely cut vegetables with barbecued pork and shrimps. 2.35

RICE AND NOODLES

STEAMED RICE

(per cone) .25

FRIED RICE

(per cone) .35

CRISP NOODLES

.35

PAN FRIED NOODLES

.75

SUGGESTED MENUS
FOR PARTIES OF FOUR OR MORE

APPETIZERS:	SOUP:	ENTREES:	
EGG ROLL	SEAWEED	SHRIMPS FIJI	EACH 4.50
HAWAIIAN RIBS		BEEF MAKI	
BO BO		CHICKEN HATIL CHOW	
		PORK CANTON	
		FRIED OR STEAMED RICE	
APPETIZERS:	SOUP:	ENTREES:	
CRAB ROLL	WANTON	SHRIMP KAUAI	EACH 5.00
TREASURE MOON		BEEF SOYA	
HAWAIIAN RIBS		CHICKEN TAIWAN	
		DUCK SINGAPORE	
		FRIED OR STEAMED RICE	
APPETIZERS:	SOUP:	ENTREES:	
BORA MIKI	WANTON	SHRIMPS TAI SEE	EACH 5.50
BO BO		CHICKEN HILO	
CRAB ROLL		DUCK SINGAPORE	
HAWAIIAN RIBS		PORK SAI KWAN	
		FRIED OR STEAMED RICE	
FORTUNE COOKIE, ICE CREAM AND BALI HAI TEA INCLUDED IN ABOVE SELECTIONS.			

COMMUNAL DISHES
FOR FESTIVE OCCASIONS

BABY SUCKLING PIG A festive table is always graced with a native prepared suckling pig.

LOBSTER KWONG HOI Stuffed live lobster cooked with salted egg and Polynesian sauce.

AKU-AKU HEN From far off Easter Island.

These dishes are designed for groups from 25 to 50 persons and require forty-eight hours notice.

DESSERTS

SNOWBALL	Fresh coconut ice cream topped with a marshmallow sauce.	.65
KONA ICE CREAM	Mixture of ice cream and sherbet topped with whipped cream	.75
CHEESECAKE	Light fluffy cheesecake served with a choice of pineapple or cherry sauce.	.85
SUGAR FRUIT MOUNTAIN	An ice mountain of unusual fruits.	1.00
FRESH MELONS	To match the seasons of the world.	.70
BANANA FRITTERS SAIGON	Breaded banana, fried to a golden brown.	.75
ICE CREAM OR SHERBET	To complete a culinary delight.	.55
FRESH PINEAPPLE	Compliments of our Johnny.	1.00
BALI HAI SURPRISE	An unusual blend of fruits topped with whipped cream.	.85
COCONUT ICE CREAM	Imported fresh coconut from Tahiti.	.60
CHILLED MANGOES	Preserved tropical peaches.	.85
LICHEE NUT, GRAND MARNIER	An Oriental fruit.	1.25

FLAMBÉ DESSERTS

BALI HAI COCONUT	Ice cream served in a fresh half coconut topped with a flaming kumquat sauce.	1.65
DRAGON EYE WONG	Sweet selected lichee fruit flamed with cognac and kirsh and served over ice cream with a touch of cinnamon. (FOR 2)	3.25

BEVERAGES

BALI HAI TEA, COFFEE OR MILK	.25
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A SELECTION OF FINE WINES

IMPORTED AND CANADIAN CHAMPAGNES

	Bottle	Half
Bollinger Brut Vintage	16.25	
Mumm's Cordon Rouge	15.45	
Lanson Black Label	14.75	
Mumm's Extra Dry	14.25	8.25
Pommery Dry	14.25	
Charles Heidsieck, Extra Dry	14.25	
Pol Roger Dry Special	14.25	8.00
Chateau Gai	8.00	4.75
Bright's President	8.00	4.75

RHINE AND MOSELLE

Liebfamilch, Blue Nun	6.25	3.85
Bernkasteler, Deinhard	6.65	4.00
Niersteiner, Schmitt's	6.35	
Hochheimer, Langenbach	6.50	

WHITE WINES — Imported Bordeaux

Sauternes, Cruse & Fils	7.00	
Graves, Barton & Guestier	5.25	3.25
Barsac, Louis Bert	6.25	3.75
Sauternes, Nath. Johnston	6.75	3.95

Burgundy

Pouilly Fuisse, Joseph Drouhin	7.25	4.25
Chablis, Paul Bouchard	7.55	

RED WINES — Imported Bordeaux

	Bottle	Half
Medoc, Barton & Guestier	5.25	3.45
St. Emilion, Calvet	6.25	
St. Julien, Barton & Guestier	6.95	4.25
Chateau Pontet Canet, Cruse	10.95	
Chateau La Garde	6.00	

Burgundy

Macon, Barton & Guestier	5.45	3.35
Beaujolais, Calvet	5.75	3.75
Cote de Beaune Villages	7.00	4.25
Pommard, Paul Bouchard	9.95	5.85
Nuit St. George, Calvet	10.25	

IMPORTED SPARKLING AND ROSE WINES

Chauvenet Red Cap	10.75
Sparkling Moselle, Deinhard	10.45
Asti Spumante, Martini & Rossi	7.85
Anjou Saumer Rose	6.75
Mateus Rose	5.15
Faisca Rose, Fonseca	5.15

CANADIAN TABLE WINES

Chateau Gai Beau Bec Rose	5.20
Chateau Gai Extra Dry	3.65
Chateau Gai Sauternes	2.95

"PAU-KAU-KAU"

AFTER DINNER DRINKS

Red Hibiscus	1.25	Irish Kulua	1.50
Hawaiian Sunset	1.50	Pousse Cafe	1.75
Port's Light	1.25	Flaming Flamingo	1.50

We also carry favourite brand name liqueurs.

